FranÃ§oise Nau

List of Publications by Year
in descending order

43 papers	1,338 citations	236925 25 h-index	345221 36 g-index
44 all docs	44 docs citations	44 times ranked	1279 citing authors

#	Article	IF	Citations
1	Proteomic Analysis of Hen Egg White. Journal of Agricultural and Food Chemistry, 2006, 54, 3901-3910.	5.2	178
2	The structural properties of egg white gels impact the extent of inÂvitro protein digestion and the nature of peptides generated. Food Hydrocolloids, 2016, 54, 315-327.	10.7	91
3	The extent of ovalbumin in vitro digestion and the nature of generated peptides are modulated by the morphology of protein aggregates. Food Chemistry, 2014, 157, 429-438.	8.2	78
4	Egg white versus Salmonella Enteritidis! A harsh medium meets a resilient pathogen. Food Microbiology, 2016, 53, 82-93.	4.2	56
5	Simple Rapid Procedure for Preparation of Large Quantities of Ovalbumin. Journal of Agricultural and Food Chemistry, 2000, 48, 4883-4889.	5.2	50
6	Hen Egg White Lysozyme Permeabilizes Escherichia coli Outer and Inner Membranes. Journal of Agricultural and Food Chemistry, 2013, 61, 9922-9929.	5.2	48
7	Pasteurisation of liquid whole egg: Optimal heat treatments in relation to its functional, nutritional and allergenic properties. Journal of Food Engineering, 2017, 195, 137-149.	5.2	48
8	Effect of dry heat treatment of egg white powder on its functional, nutritional and allergenic properties. Journal of Food Engineering, 2017, 195, 40-51.	5.2	47
9	Effects of thermal, non-thermal and emulsification processes on the gastrointestinal digestibility of egg white proteins. Trends in Food Science and Technology, 2021, 107, 45-56.	15.1	47
10	Effect of Dry Heating on the Microbiological Quality, Functional Properties, and Natural Bacteriostatic Ability of Egg White after Reconstitution. Journal of Food Protection, 2003, 66, 825-832.	1.7	41
11	Strong Improvement of Interfacial Properties Can Result from Slight Structural Modifications of Proteins: The Case of Native and Dry-Heated Lysozyme. Langmuir, 2011, 27, 14947-14957.	3.5	40
12	Food material properties as determining factors in nutrient release during human gastric digestion: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 3753-3769.	10.3	39
13	Succinimidyl Residue Formation in Hen Egg-White Lysozyme Favors the Formation of Intermolecular Covalent Bonds without Affecting Its Tertiary Structure. Biomacromolecules, 2011, 12, 156-166.	5.4	36
14	Global Gene-expression Analysis of the Response of Salmonella Enteritidis to Egg White Exposure Reveals Multiple Egg White-imposed Stress Responses. Frontiers in Microbiology, 2017, 8, 829.	3.5	34
15	Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. Trends in Food Science and Technology, 2021, 108, 119-132.	15.1	32
16	Investigating the impact of egg white gel structure on peptide kinetics profile during in vitro digestion. Food Research International, 2016, 88, 302-309.	6.2	31
17	The Role of Ovotransferrin in Egg-White Antimicrobial Activity: A Review. Foods, 2021, 10, 823.	4.3	30
18	Ovotransferrin Plays a Major Role in the Strong Bactericidal Effect of Egg White against the Bacillus cereus Group. Journal of Food Protection, 2014, 77, 955-962.	1.7	29

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19	Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. Food Hydrocolloids, 2020, 98, 105258.	10.7	29
20	Are Faba Bean and Pea Proteins Potential Whey Protein Substitutes in Infant Formulas? An In Vitro Dynamic Digestion Approach. Foods, 2020, 9, 362.	4.3	29
21	Dry-Heating Makes Hen Egg White Lysozyme an Efficient Foaming Agent and Enables Its Bulk Aggregation. Journal of Agricultural and Food Chemistry, 2008, 56, 5120-5128.	5.2	28
22	Role of Incubation Conditions and Protein Fraction on the Antimicrobial Activity of Egg White against Salmonella Enteritidis and Escherichia coli. Journal of Food Protection, 2011, 74, 24-31.	1.7	27
23	Plant proteins partially replacing dairy proteins greatly influence infant formula functionalities. LWT - Food Science and Technology, 2020, 120, 108891.	5.2	27
24	Dry-Heating of Lysozyme Increases Its Activity against Escherichia coli Membranes. Journal of Agricultural and Food Chemistry, 2014, 62, 1692-1700.	5.2	26
25	Native lysozyme and dry-heated lysozyme interactions with membrane lipid monolayers: Lateral reorganization of LPS monolayer, model of the Escherichia coli outer membrane. Biochimica Et Biophysica Acta - Biomembranes, 2015, 1848, 174-183.	2.6	26
26	Spatial-temporal changes in pH, structure and rheology of the gastric chyme in pigs as influenced by egg white gel properties. Food Chemistry, 2019, 280, 210-220.	8.2	25
27	In vitro static digestion reveals how plant proteins modulate model infant formula digestibility. Food Research International, 2020, 130, 108917.	6.2	24
28	Investigating the impact of ovalbumin aggregate morphology on in vitro ovalbumin digestion using label-free quantitative peptidomics and multivariate data analysis. Food Research International, 2014, 63, 192-202.	6.2	23
29	In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy. Food Hydrocolloids, 2020, 98, 105228.	10.7	16
30	Native and dry-heated lysozyme interactions with membrane lipid monolayers: Lipid packing modifications of a phospholipid mixture, model of the Escherichia coli cytoplasmic membrane. Biochimica Et Biophysica Acta - Biomembranes, 2015, 1848, 1065-1073.	2.6	15
31	Effects of dry heating on the progression of in vitro digestion of egg white proteins: contribution of multifactorial data analysis. Food and Function, 2015, 6, 1578-1590.	4.6	11
32	Biochemical and Micrographic Evidence of Escherichia coli Membrane Damage during Incubation in Egg White under Bactericidal Conditions. Journal of Food Protection, 2013, 76, 1523-1529.	1.7	10
33	Antimicrobial activity of lysozyme isoforms: Key molecular features. Biopolymers, 2017, 107, e23040.	2.4	10
34	Egg white gel structure determines biochemical digestion with consequences on softening and mechanical disintegration during in vitro gastric digestion. Food Research International, 2020, 138, 109782.	6.2	10
35	Statistical modeling of in vitro pepsin specificity. Food Chemistry, 2021, 362, 130098.	8.2	9
36	Detection of Turkey, Duck, and Guinea Fowl Egg in Hen Egg Products by Species-Specific PCR. Food Analytical Methods, 2009, 2, 231-238.	2.6	8

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37	The Three Lipocalins of Egg-White: Only Ex-FABP Inhibits Siderophore-Dependent Iron Sequestration by Salmonella Enteritidis. Frontiers in Microbiology, 2020, 11, 913.	3.5	8
38	Egg-White Proteins Have a Minor Impact on the Bactericidal Action of Egg White Toward Salmonella Enteritidis at 45Â°C. Frontiers in Microbiology, 2020, 11, 584986.	3.5	6
39	In Vivo Digestion of Egg Products Enriched with DHA: Effect of the Food Matrix on DHA Bioavailability. Foods, 2021, 10, 6.	4.3	6
40	Food matrix structure (from Biscuit to Custard) has an impact on folate bioavailability in healthy volunteers. European Journal of Nutrition, 2021, 60, 411-423.	3.9	5
41	Pepsin diffusion in complex food matrices. Journal of Food Engineering, 2022, 324, 111011.	5.2	4
42	Spatial-temporal mapping of the intra-gastric pepsin concentration and proteolysis in pigs fed egg white gels. Food Chemistry, 2022, 389, 133132.	8.2	1
43	From Bite to Nutrient: The Importance of Length Scales. , 2019, , 129-143.		0